

# St Patrick's Day



You don't necessarily have to have ancestors from Ireland to have the Irish spirit of merriment. Being Irish isn't something you do; it's something you are. If you're truly Irish, you're possessed of a joy of the spirit and a depth of soul. You carry a smile for a stranger and coins aplenty for the poor. And, there's feistiness about you as well, but only in protection of all that you hold dear; family, friends, faith, land, and your heritage. If you can see a masterpiece in the sunset and a harvest in a clump of dirt...you may as well be Irish! It is about attitude and making the best of any situation you're faced with. Do you have these qualities? I am sure you do!

On St. Patrick's Day everyone becomes Irish and loves to celebrate like an Irishman, full tilt! So for the Irish and the Irish at Heart it's time for a little "Wearing of the Green". You can use all or parts of the party box, or even mix and match with other party boxes, to create a bit of Ireland in your own home!



"May the love and protection St. Patrick can give, be yours in abundance as long as you live"!



# St. Patrick's Day

## Invitations

### Who's at the Party?



Themes parties open the door to catchy, inspired invitations.

A bit of malarkey  
And lots of green beer  
Make no mistake  
You'll want to be here!

The luck of the Irish  
Will be with you too  
If you come join us  
You Leprechaun, you!

However you let people know about your party be sure your invitations include the following information:

1. Date
2. Time
3. Location
4. Dress Code – Casual and Comfortable
5. RSVP by date (usually 1 week before the party)

Send your invites a month to three weeks before your event so people have plenty of time to respond. The ideal time for a fiesta is late afternoon into the evening. This gives you enough time to relax with drinks and games and then a shared dinner under the lights and lanterns.



# St Patrick's Day

## Menu



The Irish have a way of making even the smallest event into party! We have created a menu that is easy to make yet interesting and flavorful, the decorations are simple but fun and you have a step by step plan on how to pull it all together with ease right here in the party plan.

## Cocktails

### *Traditional*

**Katie's Hot Whiskey**

**Black and Tan**

### *With a Twist*

**St Michael's Irish Margarita**

**Green Beer**

**Sodas**

## Appetizers

**Traditional Irish Potato Soup**

## Entrees

***Traditional* - Corned Beef and Cabbage**



## ***With a Twist* – Corned Beef Tacos**

### **Side Dishes**

***Traditional* – Red Skin Potatoes, Carrots and Cabbage**

***With a Twist* – Tilted Kilt Roasted Wedge Potatoes**

**Crispy Green Salad**

### **Dessert**

***Traditional* – Tipsy Irish Whiskey Cake**

***With a Twist* – Rainbow and Pot of Gold Cupcakes**

**Irish Coffee with Green Crème de Menthe Drizzle**

## **St Patrick's Day**

### **Recipes**

### **Cocktails**

#### **Traditional**

#### **Katie's Hot Whiskey**



Mixed drinks are not typical of what the Irish drink in the pubs. A shot of fine Irish whiskey, the only triple distilled whiskey in the world, is a great way to go. Otherwise a hot toddy is just the thing!



1 part Irish Whiskey

2 tsp of brown sugar

2 slices of lemon studded with cloves

1 cinnamon stick

In a glass mug, combine all ingredients and pour boiling water to top it off.

## **Black and Tan**



The Black and Tan is simply a pint glass with two different beers--ale and stout--layered in it. Most typically used are Bass Ale and Guinness Stout.

The ale goes in first; fill the glass just slightly less than half full with your favorite chilled Irish ale.

Float the stout on top of the ale, rather than mixing the two layers. To do this, place a spoon over the glass, convex side up, and slowly pour the stout over the back of the spoon so it drizzles into the glass as gently as possible. Allow the stout to settle, and then make a toast and drink up!



## With a Twist

### St Michael's Irish Margarita



#### Ingredients:

3 parts white tequila  
2 parts Triple Sec  
1 part fresh lime juice  
Float of Irish Mist  
Ice

#### Directions:

Ratio for any volume of margarita: 3:2:1 = 3 parts tequila: 2 parts Triple Sec, 1 part lime juice. Place whichever amount you choose, depending upon how many guests you are to serve, into a large pitcher to serve as the base for the drink. Pour the margarita over ice (salted rim or not) and then float the Irish Mist over the top. Garnish with a lime wedge.

### Green Beer



The easiest beer to make green is a light colored Irish lager.

Here's how to make beer green if only for 1 beer:

Add 3 drops of green food coloring into the bottom of a frosty glass or mug. Then gently pour your beer into the glass or mug. If you add the coloring after you have poured your beer it will still work but you might have to stir it to even out the color. Some people prefer to use blue food coloring. Experiment before the party to see how much and which color works best for you.



**Tip:** Dark, Red or Amber beer requires more dye and does not get the Emerald Green color.



## Appetizers

There are many versions of Irish Potato Soup but this is the way my mother always made it.

### Traditional Irish Potato Leek Soup



#### Ingredients:

- 4 tablespoons of Irish butter (Kerry Gold)
- 2 medium sized onions
- 5 large potatoes, washed & peeled
- 1 cube chicken bouillon
- 1 clove garlic, crushed
- 2 Leek stalks, white and light green parts only, sliced in thin rings
- 3 pieces of celery, chopped
- 1 pinch ground black pepper & salt
- 2 cups chicken broth
- 4 cups of milk



1 1/2 cup of grated Irish Cheddar cheese  
1 scallion, sliced  
Bacon crumbles

**Directions:**

Wash and scrub potatoes well. Thinly slice the onions and potatoes and add to a pan with melted Irish butter. Cover and cook for 15 minutes.

Add the chicken bouillon, celery, leeks, garlic and season with salt & pepper. Cover and cook 20 minutes allowing the vegetables to soften under a low heat, do not let them brown.

Stir in broth and bring to a boil. Reduce heat, and simmer 30 minutes or until potato is tender. Remove from heat, and cool slightly.

Process soup in batches in a blender or with a hand held immersion blender until smooth. Return to saucepan, add in milk and cook over medium heat until thoroughly heated. Sprinkle with grated Irish Cheddar, bacon crumbles and scallions.

## Entrees

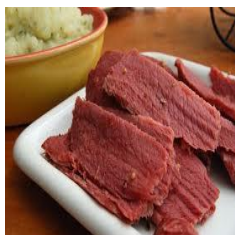
### Corned Beef – 2 Ways

Corned Beef usually comes in two cuts, Point Cut and Flat Cut. The Point Cut will typically have more fat than the Flat Cut. Remember when you are purchasing the briskets that even though they look like a lot of meat, they will shrink by about 1/3 after cooking. **Very Important!** - When you are slicing the brisket, be sure to slice the meat across the grain or it will be tough!

If you cook your brisket the day before you are planning to eat it, it will be much easier to cut into slices.

### Traditional

#### Corned Beef





## Ingredients:

10 -12 lbs of brisket ( $\frac{3}{4}$  lb per person before cooking/shrinkage)

Water

**Need:** Large Roasting Pan

## Directions:

**Rinse the brisket under cool water to remove some of the saltiness from the brine. Add back in the seasonings and peppercorns when cooking.**

Cook the corned beef briskets in a covered roasting pan with 2 inches of water at 325 degrees for 5-5.5 hours. Lay the meat in the pan with the fattiest side up. Set the pan on middle rack in the oven. Carefully pour boiling water around the briskets and seal the pan with a tin foil cover if you don't have a covered roaster.

## With a Twist

### Corned Beef Tacos



Prepare the corned beef as in the traditional way above. When ready to serve, shred the corned beef for tacos. These tacos are amazing!

## Ingredients:

Corned Beef, shredded

1 Cabbage head, shredded

Cheddar Cheese, grated

20-24 Corn tortillas

Cilantro Crema (recipe below)



**Directions:**

Steam the corn tortillas so that they are pliable and won't crack. Fill with shredded corned beef, shredded cabbage, cheese and a drizzle of cilantro crema.

**Cilantro Crema****Ingredients:**

1/2 cup Mexican crema or sour cream

3 tablespoons chopped fresh cilantro

1 tablespoon minced scallion greens

1 teaspoon seeded and minced serrano chile

1/8 teaspoon salt

Freshly ground pepper, to taste

**Directions:**

Combine all ingredients and chill until ready to serve. Remove from refrigerator a little before serving so that it is not so cold before drizzling on tacos.

## Side Dishes

**Traditional****Vegetables:****Ingredients:**

10 Red Skin Potatoes

6 large Carrots

2 Cabbage heads



**Directions:**

Cook the potatoes, carrot and cabbage separately. The broth from the brisket will be fatty and not great to cook the vegetables in. Once the brisket is finished cooking you can place the vegetables in the broth for a few minutes to absorb some of the flavor if you wish.

**With a Twist****Tilted Kilt Roasted Potato Wedges****Ingredients:**

3 lbs Russet Potatoes  
¼ cup Olive Oil  
Salt  
Garlic, Minced  
Cayenne Pepper  
Italian Parsley, chopped

**Directions:**

Preheat oven to 450 degrees

Wash and scrub potatoes well. Cut potatoes into wedges.

Toss with olive oil, salt, pepper, garlic, and cayenne pepper. Spread out in an even layer on a baking sheet. Roast for 15-20 minutes until golden brown.

With a spatula, turn potatoes over so they can roast on the other side. Roast for another 20 minutes.

Sprinkle with Italian parsley and they are ready to serve.



## Crisp Green Salad



### Ingredients:

Spring Greens  
Butter lettuce  
Chopped cilantro  
Red & Yellow Grape Tomatoes  
Jicama  
Radishes  
Ranch Dressing, from package not bottled

Combine all ingredients into a large serving bowl and chill until ready to serve. Serve Ranch Dressing on the side.

## Dessert

### Traditional

#### Tipsy Irish Whiskey Cake



**Ingredients:**

1 (18.25 ounce) package yellow or chocolate cake mix  
1 (3.4 ounce) package instant vanilla or French vanilla or chocolate pudding and pie-filling mix  
3/4 cup Irish whiskey (Jameson, Bushmills or Paddy's)  
1/2 cup cooking oil  
4 jumbo or extra large eggs, at room temperature

**Directions:**

In a large bowl, combine cake mix, pudding mix, 3/4 cup Irish whiskey, and oil, add eggs and beat at medium speed of an electric mixer for 4 minutes, scraping down sides of bowl as necessary. Spoon into a greased and floured 10-inch Bundt or tube pan. Bake in a preheated moderate oven (350 degrees F) for 45 minutes, or until a cake tester inserted into the cake comes out clean. When cake is almost done, prepare syrup.

**Glaze:****Ingredients:**

3/4 cup granulated sugar  
1/4 cup butter or margarine  
1/4 cup water  
1 teaspoon lemon juice  
1/2 cup Irish whiskey

**Directions:**

Combine sugar, butter, water, and lemon juice in a small heavy saucepan. Bring to a simmer slowly, stirring until sugar is dissolved. Remove from heat and stir in remaining 1/2 cup Irish whiskey.

Turn cake out onto two large sheets of aluminum foil placed together to form the shape of a cross. Let cake cool for 10 minutes, top side up for tube cake and upside down for Bundt cake. Using a skewer or long bamboo stick, poke holes all over top and sides of hot cake. Drizzle syrup very slowly over cake, being careful that too much does not run into any cracks on top of cake. Bring foil up around cake and wrap securely. Cake may be served when completely cool, or store in an airtight container overnight. Cake may be wrapped securely in foil and stored in the refrigerator for several weeks or in a freezer for up to six months.



## With a Twist

### Rainbow and Pot of Gold Cupcakes



#### Ingredients:

1 box white cake mix batter, prepared as directed  
Food coloring - Red, Yellow, Green, Blue, and Purple

Separate batter into equal amounts for 5 different colors. Add dye to batter and mix thoroughly. Scoop each batter color into zip-lock bag. Snip end and squirt into cupcake liners in equal amounts filling about 1/2 full. Be sure not to overfill. Bake as directed on box.

#### Swiss Butter Cream Frosting

##### Ingredients:

1/2 cup sugar  
2 1/2 oz egg whites  
1 1/2 tbs water

8 oz butter – room temperature, cut into 8 – 1 oz pieces  
1/2 tsp vanilla  
1/8 tsp salt  
Yellow and red food coloring

Place egg whites, sugar and water in a double boiler and whisk constantly until the sugar has melted and the mixture has heated to 160 degrees. Transfer to bowl of mixer and mix on low speed gradually increasing to high speed until stiff glossy peaks have formed. About 5-10 minutes. Add butter in 8 stages about 1 oz at a time until it is incorporated. Add vanilla and salt and whip at med high speed until fluffy and creamy. Add 3 drops yellow and 1 scant drop red to frosting until it is yellow-gold. Place frosting in a pastry bag and pipe frosting onto cupcakes. It is the most amazing frosting you will ever have!



## Irish Coffee with Green Crème de Menthe Drizzle



### **Ingredients:**

1 shot Irish Whiskey ( Jameson, Bushmills or Paddy's)  
8 oz. fresh brewed coffee, hot  
1 teaspoon sugar  
Sweetened whipped cream  
Green Creme de Menthe

### **Directions:**

Pour one shot of Irish whiskey into a clear glass or mug. Add the sugar and stir until dissolved. Pour 8 oz. of hot coffee and stir until combined. Top with whipped cream and drizzle Green Creme de Menthe over the whipped cream.

## St. Patrick's Day

### Decorations

#### Creating the Mood

#### Pot of Gold Entrance



Guests will feel lucky once they step through this entrance to your St. Patrick's Day bash! Purchase a cardboard Pot of Gold with 2 Leprechauns from [Oriental Trading](#) and gold tinsel streamers. Place the Pot of Gold over your front door and hang the tinsel from it to cover the door. Tell your guests that gold will continue to flow their way once they pass through your door. Place the Leprechauns beside it. (kind of like the hippie beads from the 60's)



## Blarney Stone

Make a Blarney Stone and position it near the door so people can kiss it when they enter. Since legend has it that kissing the actual stone is supposed to give the kisser the gift of eloquence and persuasiveness, you're bound to have more interesting party chatter if guests pucker up as they arrive.

### How to Make a Blarney Stone



1. Wash and dry your rock. Make sure it is completely dry and paint it white. Allow the paint to dry completely.
2. Use your imagination and decorate the Blarney Stone any way you like, using craft glue to attach sequins, jewels, beads, glitter, or any other embellishments that tilt your kilt!
3. Write "Kiss Me Blarney Stone" or any sentiment that you like on the Blarney Stone, using a permanent marker.
4. Use a gold or green paint pen and add any type of little decorations you want like hearts, swirls, lips, or Irish symbols.



5. Apply a coat of polyurethane sealer to your Blarney Stone to seal it and make it shine.

## Shamrocks, Leprechauns and Tinsel Streamers



Whenever you hang things from the ceiling people expect a party. Purchase garland or **tinsel swirls of shamrocks**, leprechauns and pots of gold. Take one end and staple it to your ceiling and let the other end hang down. Make sure that the ends are over people's





heads so that they don't get pulled down. The staples will hold the hanging items but will not leave a noticeable mark when removed.

### **Table Cloths, Napkins, etc**



Green is the color of the day. Use plastic table cloths not the paper with vinyl backs. The paper cloths will tear and lift with moisture from glasses and food. Mix solid green and shamrock designs for variety or the **Irish Flag** is a unique tablecloth. Use a piece of garland to tie around a napkin, fork and knife roll up. Place these in a basket, Pot of Gold or Leprechaun's Hat at the buffet table.

### **Lights and Lanterns**



Lighting is a very important part of any party. There is something about twinkling, colorful lights that tells you this is going to be a special party. In corners of the room, hang **Shamrock Paper Lanterns**. String green, gold and white lights across balconies, patio covers and across the yard from tree to tree. Places that you string lights at Christmas are great. Lights that are part of the theme like **Shamrock Lights** add that extra element of fun to the party.



# St Patrick's Day

## Music



**Great Irish music will make you want to do an Irish Jig!** What's a St. Patrick's Day party without the music to get guests in a lively mood? Besides a story and a pint, the Irishman would be lost without their music. The music will also inspire dancing, laughter and fun. Target has a selection of Irish music CDs to pick from. They are very reasonably priced and we have never been disappointed by their quality. Some other favorites are listed below or you can always check iTunes. Start a playlist on Pandora you can revisit whenever you are in the mood for a little Irish jig!

### Albums

1. The Dubliners
2. The Chieftains
3. Irish Rovers

### *Traditional – Irish/American*

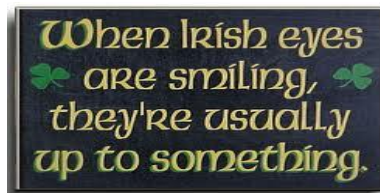
1. When Irish Eyes Are Smiling
2. Danny Boy – Michael Londra (Irish Tenor)
3. I'm Looking Over a Four Leaf Clover



4. Unicorn Song – The Irish Rovers
5. The Wild Rover – The Dubliners
6. Orange and Green – The Irish Rovers
7. Rocky Road to Dublin, Whiskey in the Jar, Molly Malone – The Dubliners

### ***With a Twist***

1. Mountain Dew Drinking Song – The Clancy Brothers
2. Irish Song (True Irishman) – Edward and Jamie Connors
3. Galway Girl (from PS I Love You) – Gerald Butler
4. What's Left of the Flag – Flogging Molly
5. Beer, Beer, Beer (The Bard's Tale Drinking Song) –
6. The Beer Song (World of Warcraft) – Weird Al Yankovic



## **St Patrick's Day**

### **Activities**

#### **Limericks**



Hand out paper and pens and give your guests five minutes to write a limerick, then have each guest read them aloud in their best Irish accents.



## How to Write a Limerick:

A limerick is a short, comical, and almost musical poem that often borders on the nonsensical (nursery rhyme style) or slightly obscene (fraternity style)

1. To begin, a limerick is a funny little poem containing five lines. The last words of the first, second, and fifth lines rhyme with each other (A), and the last words of the third and fourth lines rhyme with each other (B). Here's an example:

There was an old man from Peru  
Who dreamt he was eating his shoe  
He awoke in a fright  
In the middle of the night  
And found it was perfectly true.

(from SpongeBob SquarePants)

2. When you write a limerick, make sure that it has the same AABBA rhyme pattern. And make sure it also has the same rhythm. da DUM da da DUM da da DUM

3. Exploit puns and wordplay. The last line should deliver a punch, be it surprising, funny or naughty.

4. If you get stuck, start out with the traditional “There once was a ....” or get some help from eHow’s [How to Write a Limerick](#).

## Search for the Pot of Gold



If you're the adventurous type, send your guests on a treasure hunt for a leprechaun's pot of gold. Before guests arrive, hide your treasure, [gold-foil-wrapped chocolate coins](#) in a small basket or plastic pot makes a handy [pot of gold](#), then have guests search for it throughout the party.



# St Patrick's Day

## Favors

Write each guest's name on the stone and use it to mark each guest's place at the table. Your guests will love to have their own Blarney Stone to remember your party.

1. Pick medium size stones and wash and dry completely.
2. Paint them white and let them dry completely.
3. Make a drawing of a pair of lips on card stock or thicker paper as your template. Cut them out and then lay the lips on each stone and draw around it with pencil. Paint the lips green. Write the guests name above the lips and "Luck Be With You" under the lips on each stone.



# St Patrick's Day

## Ready, Set, Go

The best way to have a stress free party and feel like a guest at your own party is to plan ahead. Here is a step by step party plan that will have you confident and excited about your own party. Remember, you are the Life of the Party and your guests will follow your lead.



## One Month Before

1. Choose the date for your party. Make your guest list and send out invitations. Our **Party Planner** will help you get all your ideas for the party together.
2. Decide what items you have on hand and what items you will need to purchase. Use our **Party Plan Menu** to help you plan. If they are custom items, order them now.
3. Consider the areas for the party and any touch ups that may be needed. Plants for outdoors, a little tidying up indoors.

## One Week Before

4. Decide where you will hang the lanterns and string the lights. Make a list of all accessories, serving pieces and tableware you will need. Special glassware or plastic glasses if your party is around the pool, for Margaritas and Micheladas.
5. Make sure your music sound system is in good working order and make your playlist/burn CDs and load iPod.
6. Shop for any non-food type items.
7. Make the larger Blarney Stone for the front entrance and the smaller ones for the guest favors.

## 1-2 Days Before

8. Shop for all food items (2 days before). Create a shopping list that will make it so much easier to plan and shop for your party. Our customized **Shopping List** will help you get organized.

9. Make Potato Soup

10. Make Whiskey Cake (2 days in advance so flavors intensify)

11. Make Pot of Gold Cupcakes

12. Make Corned Beef

13. If possible, place the decorations the day before.

## Day of the Party

14. Pick a time you must begin getting yourself ready and stick to it.

15. Set up the food area with the plates, utensils, napkins and glasses.

16. Make Margaritas and Michelada mix. Leave the ice out until ready to serve so that it does not water down the drinks. Chill the beer and sodas in the morning.



- 17.** Set up bar for Katie's Whiskey Toddy and/or St Michael's Margaritas and Irish Coffees.
- 18.** Make Green Salad and Ranch Dressing.
- 19.** Prep veggies for either Traditional or With a Twist menu or both.
- 20.** Place Blarney Stone party favors with guests names by the dessert so that you remember to give them to the guests. If the party is smaller and you have a sit down dinner, place the Blarney Stones at each place setting.
- 21.** Review lists to make sure everything is ready.
- 22.** Get dressed in your St Patrick's Day party outfit.
- 23.** Begin the festive music and have music playing the entire time.

### **Once Guests Arrive**

- 24.** Greet them with a welcoming cocktail. And tell them there really is a pot of gold beyond the rainbow and to look until they find it.
- 25.** Heat up the Potato Soup. Cook the veggies.
- 26.** Limerick time! A cocktail has given them inspiration and the funny rhymes will flow from their tongues. Remember to mingle with your guests letting them know how much you appreciate them as friends. Don't forget to take pictures!
- 27.** Heat up the Corned Beef. Serve the St Patrick's Day feast.
- 28.** Serve dessert and party favors.
- 29.** Guests leave knowing that they celebrated St Patrick's Day like a true Irishman, with family and friends, laughter and song! And a pint or two!

**Happy St Patrick's Day!**

